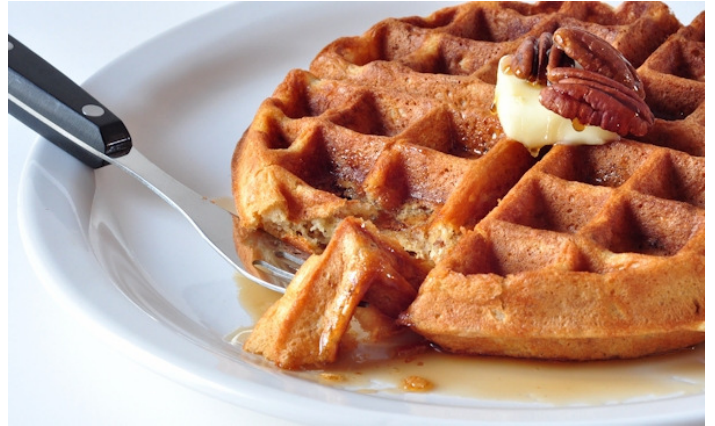


Butter Pecan Waffles

2 cups all purpose white flour
1 & ½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
¼ cup dark brown sugar
2 eggs separated
2 cups buttermilk
1 teaspoon vanilla
¼ cup butter, melted
¾ cup toasted pecans, coarsely
chopped



Begin heating your waffle iron.

In a medium bowl, whisk together the flour, baking powder, baking soda and salt, set aside.

In a medium bowl, whisk the eggs and dark brown sugar together, then gradually whisk in the buttermilk and vanilla. Lastly, whisk the melted butter in.

In a small bowl, whisk or beat egg whites until soft peaks form and set aside.

Immediately combine the buttermilk and flour mixtures, stirring just until incorporated. Gently fold in the egg whites. The batter will be a little lumpy..., and quite thick.

Cook waffles according to your waffle iron instructions, and serve immediately with melted butter, warmed maple syrup and more toasted pecans. Makes 4 large Belgian style waffles, or around 8 regular sized square waffles.

